

NETHERWOOD HOTEL

Open to Non-Residents
Wedding Receptions
Dinners - Functions
Annual Holidays
Short Breaks
Morning Coffees
Luncheons
Bar Luncheons
Afternoon Teas

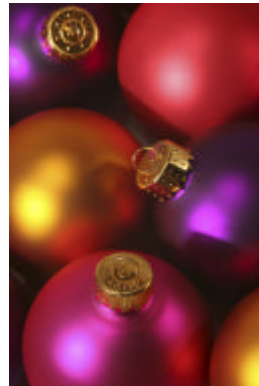
NETHERWOOD SPA & FITNESS CENTRE

Indoor Pool
Spa Bath
Steam Room
Solarium
Beauty Salon
Fitness Centre

Open to the Public
No Membership Needed

Fully Licensed Open All Year

**At Christmas
Play & Make Good Cheer
for Christmas Comes
But Once A Year**



Netherwood Hotel

Lindale Road
Grange-over-Sands
Cumbria
LA 11 6ET
Tel: 015395 32552
Fax: 015395 34121
enquiries@netherwood-hotel.co.uk
www.netherwood-hotel.co.uk

Resident Proprietors:
M P & C H Fallowfield

**Christmas
Party
Nights
2009**

Netherwood Hotel
Grange-over-Sands

M E N U

Duck and Goose Terrine

(marbled terrine of corn fed goose, studded with duck liver, served with a home-made spiced apple chutney)

Brochette of Melon and Pineapple

(skewered Honeydew and Charentais melon with succulent sweet pineapple, served with a passion fruit coulis and a cinnamon and mascarpone sabayon)

Sautéed Tiger Prawns

(bound together in a coconut Thai green curry sauce with pilau rice)

Roulade of Westmorland Goats Cheese

(a delicate blend of regional goats cheese, coated with an aromatic herb crust, presented upon a confit of red onion and sun-blushed tomatoes)

Individual Salmon Coulibiac

(baked fillet of salmon with spinach and rice, wrapped in golden puff pastry, served with a parsley and lemon sauce)

Freshly Prepared Wild Mushroom Soup

Roast Local Turkey

(served traditionally with a Cumberland chipolata wrapped in bacon, bread sauce, cranberry sauce and roast gravy)

Beef Medallion Au Poivre

(seared medallion of beef fillet with a classical peppercorn sauce, laced with cognac)

Rack of Kendal Fell Lamb

(seasoned with sun-dried tomatoes and thyme, served upon a redcurrant jus)

Fillet of Sea Bass

(lightly grilled and presented upon baby ratatouille vegetables with Hollandaise)

Linguine Pasta

(bound amid a rich tomato and basil sauce with Parmesan shavings, topped with deep-fried vegetables)

Lentil Nut Cutlet

(lentils, root vegetables and roasted nuts baked together and accompanied by a wild mushroom fricassée)

Chocolate Mousse

(served in a chilled ramekin)

Glazed Apple and Plum Tart

(feathered marinated plums set upon a caramelised apple purée, baked amidst a pâté au sucre case)

Croquebouche

(a pyramid of mini choux buns filled with crème pâtissière and glazed with caramel)

Christmas Pudding

(served with brandy sauce)

Coffee and Mini Mince Pies

Party Night Prices

Per Person, inclusive of Dinner, Disco and VAT

Friday & Saturday £35.00

Sunday & Midweek £26.50

Please contact us for Available Dates throughout
November, December & January

Accommodation

We are offering a Special accommodation
rate For Party Night Guests

Friday

Double/Twin Room £150.00

Single Room £90.00

Saturday

Double/Twin Room £160.00

Single Room £90.00

Sunday or Mid Week

Double/Twin Room £80.00

Single Room £75.00

All Rates are per room and inclusive of
Breakfast and VAT